

FOOD MENU



ENTREE

MARINATED OLIVES | \$7.5

BUFFALO & PROSCIUTTO | \$21

Buffalo mozzarella, prosciutto mousse, roasted tomato, balsamic vinegar, basil

SQUID INK 'PIZZA IN PALA' | \$23

Roman-style pizza, cured salmon, samphire, citrus creme fraiche, dill vinaigrette

STRACCIATELLA & WATERMELON (VEG) | \$19

stracciatella, watermelon, pistachio, mint dressing

SALADS

OCTOPUS SALAD | \$14

Octopus, potato, parsley, lemon-mint dressing

ROCKET & ZUCCHINE SALAD | \$12

Rocket, zucchini, toasted almonds, tarragon dressing

PASTAS

GNOCCHI ALLA SORRENTINA | \$28

Potato gnocchi, fior di latte, fresh tomato, basil

MEZZEMANICHE ALLO SCOGLIO | \$32

Zucchini puree, salmon, octopus, cherry tomato, parsley

VEGAN PIZZAS

VEGAN MARGHERITA | \$26

Tomato base, tofu heirloom tomatoes, basil dressing

GIARDINIERA | \$28

Focaccia base, tofu, roasted tomato, pickled summer vegetables, pistachio

PIZZAS

MARGHERITA A MODO NOSTRO | \$26

Tomato base, fresh mozzarella cream, basil dressing

80'S MARGHERITA | \$26

Tomato base, cooked mozzarella cheese, basil dressing

AL TAGLIO | \$29

Tomato base, stracciatella, artichokes, prosciutto

NORMA | \$27

Eggplant base, ricotta, fresh tomato, mint oil, toasted almonds

MEDITERRANEA | \$30

Focaccia base, octopus, gazpacho, stracciatella, squid ink, rocket, pistachio

'PIZZAIOLA' | \$29

Focaccia base, roast beef, mozzarella cream, roasted tomato, oregano

MORTAZZA | \$28

Focaccia base, mortadella, pickled summer vegetables, ricotta mousse, pistachio

PANZANELLA | \$28

Focaccia base, roasted tomato, pickled red onion, cucumber, sourdough emulsion.

SPECIAL PIZZA OF THE WEEK | PLEASE ASK OUR KIND STAFF

DESSERTS

'PEACH MELBA' | \$15

Peach, strawberry sauce, vanilla chantilly, raspberry.

CITRUS JAR | \$12

Orange custard, blood orange gel, almond crumble, compressed lemon skin.

ALTERNATIVE SOURDOUGH BASE - LIMITED OPTIONS
GLUTEN FREE + \$5 100% WHOLEMEAL SOURDOUGH + \$3



DRINK MENU



BEERS

NEWYORKER | \$10

4.0% Premium Lager,

CARRU' VIA RIPA | \$14

6.0 % Red India Pale Ale

CARRU' BATTAGLIERA | \$14

4.8% American Pale Ale

CARRU' BIANCAFILANDA | \$14

4.8% Blanche

CARRU' CONTE GRIFFO | \$14

6.0% Amber Ale

CARRU' BE FREE (GF) | \$14

5.0% Golden Ale

COCKTAILS

APEROL SPRITZ | \$14

Aperol, Prosecco & Soda

CAMPARI SPRITZ | \$16

Campari, Prosecco & Soda

NEGRONI | \$18

Orange Infused Gin, Campari & Vermouth

SUMMER TONIC | \$16

Organic Gin, Tonic Water, Citrus Syrup, Smoked Salt.

RED WINES

HOUSE TAP RED, SANGIOVESE Orsogna - Italy | \$10 / \$30 (500ML)

VALENTINO, MONTEPULCIANO Abruzzo - Italy | \$14 / \$60

LES PEYRAUTINS, PINOT NOIR France | \$14 / \$60

VALDIPIATTA, CHIANTI COLLI SENESI Tuscany - Italy | \$80

WHITE WINES

HOUSE TAP WHITE, PECORINO Abruzzo - Italy | \$10 / \$30 (500ML)

FARNESE FANTINI, PINOT GRIGIO Sicily - Italy | \$14 / \$60

ORSOGNA VOLA VOLE', PASSERINA Abruzzo - Italy | \$75

ORSOGNA VOLA VOLE', TREBBIANO Abruzzo - Italy | \$75

MALGRA' BEVICISU, CHARDONNAY Piemonte - Italy | \$75

ROSÈ & SPARKLING

HOUSE TAP ROSÈ, STOCCO ROSATO Friuli - Italy | \$10 / \$30 (500ML)

ANGOVE, PROSECCO South Australia | \$12 / \$45

SOFT DRINKS

COKE ZERO, LEMONADE, ORANGE JUICE | \$4

FILTERED SPARKLING/STILL WATER | \$5

COFFEE / CAPPUCCINO | \$3.5 / \$4

SPIRITS

LIMONCELLO / MONTENEGRO | \$5 / \$9

